

Wine Pairing Dinner



**NOTTINGHAM
CELLARS**

Thursday, August 27th @ 6pm

NC Sauvignon Blanc, Sonoma County/Napa '24

Crudo di Tonno e Crostino

Ahi Tuna marinated in fresh citrus juice, Grapefruit segments & Artisan Giardiniera with Extra Virgin Olive Oil, over toasted Crostino

Typicite Pinot Noir, Russian River Valley '23

Petto d'Anatra at Funghi

Duck Breast, blackberry and thyme reduction, with Porcini Mushrooms

NC, BDX Red, Bordeaux Blend, California '23

Risotto alla Piemontese

Creamy Arborio rice infused with red wine and Italian Sausage, with sweet caramelized Radicchio and finished with aged Parmigiano-Reggiano

NC Cabernet Sauvignon, Napa Valley '23

Filetto al Pepe Verde

Center-cut Beef Tenderloin, Green Peppercorn and fresh Rosemary-Thyme reduction, served alongside Honey-Balsamic Roasted Carrots

NC Grenache Sceales Ranch, Alexander Valley '23

Crostata ai Frutti di Bosco e Mandorle

Baked almond cream tart, wild berries, and buttery shortcrust Pastry